



Recruiting Receptions & Catering

Catering policies

- Due to Yale SOM vaccination policies, only Yale Catering and pre-approved external caterers are permitted to deliver, set-up, and/or serve catering within Evans Hall. See below for the approved list.*
- Red wine, dark berries (blueberries, raspberries, cranberries, or blackberries) and dark berry juices are not permitted.
- The following conditions apply when alcoholic beverages are served:
 - Only beer & white wine can be served (no hard liquor or red wine)
 - Non-alcohol beverages and substantial food must be served
 - All alcohol must be served by a TIPS certified bartender
- Catering deliveries cannot come through the Evans Hall front entrance; they must be delivered to the Evans Hall loading dock
- Catering deliveries are the responsibility of the hosting employer. Please ensure that the contact name/# provided with your order reflects the employer representative that will be on campus.

***You are welcome to order catering from a vendor not on the Yale SOM pre-approved list. The following additional guideline applies to those orders:**

- The hosting employer is responsible for picking up the catering delivery from the loading dock and transporting it to your reserved event space

Pre-Approved External Catering Vendors

Drop-Off Catering

Zoi's | <https://zoisnewhaven.com/>

Nica's Market | <https://www.nicasmarket.com/>

Town Pizza | <http://townpizzarestaurant.com/>

Koffee Katering | <https://www.koffeekatering.com/>

Junzi Kitchen | <https://www.junzi.kitchen/>

Tomatillo Taco Joint | <http://www.tomatillotacojoint.com/>

Olmo | <https://olmobagels.com/>

Full-Service Reception Catering

Bourassa Catering & Events | <https://bourassacatering.com/>

Two Pour Guys | <https://www.twopourguys.com/>

Shaken & Stirred Catering | <https://www.shakenandstirredevents.com/>

Shoreline Café | <https://www.shoreline-cafe.com/catering>

Forks & Fingers | <https://forksandfingersct.com/>

Marcia Selden Custom Catering | <https://marciaselden.com/>

La Cucina | <https://www.lacucinapreparedmeals.com/>

Small Kitchen Big Taste | <http://www.smallkitchen-bigtaste.com/>

In-House Catering Options

SOM Hospitality

- SOM Hospitality offers morning breakfast, coffee breaks and lunch packages as well as pre-paid lunch tickets for our onsite dining facility Charley's Place.
- SOM Hospitality is available Monday-Friday from 8am-5pm, for groups of 15+ guests.
- All SOM Hospitality catering orders and logistics will be handled by Katie Roman; please email katelyn.roman@yale.edu to start an order.

Service options include:

- Morning Breakfast - Standard offerings include pastries, fresh fruit, as well as freshly brewed coffee, tea and spa water. Additional items including granola and Greek yogurt can be added on.
- AM or PM Coffee break - Featuring freshly brewed coffee, tea and spa water. Accompanied by fresh fruit and a light snack.
- Boxed Lunch - Boxed sandwich with sides and beverages, 15-75 ppl. Please note that with the Drop Off option, the food will be set-up at your event location in individually packaged boxes.
- Catered Lunch - Sandwich and salad platters with spa water and fresh fruit. Enhancement options include additional chicken and salmon protein for salads and/or an upgrade to the Charley's Place Al Forno or Wok offering of the day.

Yale Catering

- Yale Catering, a sister organization of SOM Hospitality, can offer catering services outside of standard business hours (including after 5pm) and offers full-service reception catering and bar service. Please visit hospitality.yale.edu/catering to learn more.

Notes & Reminders

- SOM Hospitality and Yale Catering's preferred timeline for initiating a catering order is 4 weeks prior to your event, or earlier. For catered programs, orders must be placed a minimum of 14 days in advance.
- For engagements requiring full-service reception catering: please ensure that you have communicated your event plans to your Employer Partnership Manager and/or som.recruiting@yale.edu to ensure that your engagement is booked in a space that best suits your needs.